



ART KITCHEN

FOOD WITH IMAGINATION



DROP OFF

SEASON MENU

2020

all gorgeous things come in small bites and our delicious canapés are the perfect combination of taste and texture in a bite or two. beautifully served in our own unique 'art' way

COOL

miso smashed peas, sesame cracker, radish, micro coriander **ve df**
caramelised fennel tart, parmesan custard, rocket **v**
pear & prosciutto wrap, gorgonzola mousse, candied walnuts **gf**
crab remoulade, sweet corn aioli, chive, charcoal bun **df**
tandoori carrots, whipped vadouvan paneer, poppadum crumbs, nigella **v**
chorizo jam, quail egg, parmesan aioli, crispy music bread **df**
eggplant imam bayildi, tomato & pepper, flat bread, smoked yoghurt **v gf**
coconut poached prawn, green mango, sticky coconut & chilli caramel **df gf**
sushi rice, soy & sesame beef carpaccio, wakame **df gf**
wonton chip, crispy roast duck, sticky hoisin, shallots, shaved cucumber **df**
seared sesame tuna, avocado & wasabi mousse, coriander **df gf**
rosemary shortbread, whipped feta, honey pear, micro rocket **v**
cured & smoked ocean trout, beetroot & horseradish curd, watercress **df gf**
sticky bbq chicken, sweet corn cream, charred corn, popped corn **gf**
chargrilled 'tequila' steak, chipotle mayo, finger lime, tortilla chip **df gf**

WARM

carrot & red lentil spiced fritters, carrot hummus **ve gf**
fried cheesy corn empanadas, chimichurri **v**
mini croque monsieur's, smoked ham, gruyere & dijon mustard
little spiced veggie pies, beet relish & rocket **ve**
spicy moroccan lamb & feta sausage rolls with tzatziki & dukkah
peanut & sesame chicken skewer, peanut sauce, shallot & sesame **df gf**
steamed bbq pork bao bun

we recommend the following

two hour event, eight pieces per person \$30
three hour event, ten pieces per person \$38
four hour event, twelve pieces per person \$45
prices are exclusive of GST
delivery charges may apply

gf gluten free **v** vegetarian **df** dairy free **ve** vegan

GRAZING PLANKS

add a bit of theatre and excitement to your event with our gorgeous plank stations. loaded with the best locally sourced ingredients and beautifully presented on solid oak boards. plank stations give your guests the opportunity to graze throughout the event with an abundance of sweet, sour, crunchy and crispy dishes to give your event a real buzz.

ANTI PASTI

selection of prosciutto, salumi & chorizo, manchego, gorgeous grilled peppers
artichokes, chilli & mint feta, olives, pickles, caper berries, baked bread & grissini

SALMON TWICE

beetroot & vodka cured salmon, applewood smoked salmon, carrot & celeriac remoulade
blinis & bruschetta, capers, cornichons, horseradish creme fraiche, herbs

THE PLOUGHMANS

free range ham & organic chicken liver pate, pork pies, celery, cherry toms, pickled onions
gippsland blue, vintage cheddar, piccalilli chutney, pickles, baked bread & crackers

BUFFALOOM

fresh carved buffalo mozzarella, heirloom tomatoes, gorgeous basil pesto, olives & capers
grilled & chilled summer veggies, crispy polenta chips with pecorino, rosemary crostini **v gf**

JUST CHEESE

selection of brie, blue & cheddar, gooey baked rosemary camembert, cranberry relish
quince, dried fruits, poached pears, grapes, nuts & crackers

THE EASTERN

house falafels, hummus with smoked paprika, cumin & yoghurt spiced chicken, tabouli
spiced flatbread, pickles, baba ghanouj, charred eggplant & za'atar **gf**

JUST VEG & FRIENDS

honey roasted heirloom carrots, sweet potato chips, tahini yoghurt dip, nigella, grilled eggplant
with parsley pesto & marinated feta, pumpkin empanadas, spinach pastizzi, caramelised garlic
bread with a balsamic glaze **v**

we recommend the following

each plank serves approximately eight people
planks will serve approximately twelve in conjunction with canapé selections
\$175 per plank
price is exclusive of GST
delivery charges may apply
planks include bamboo plates, wooden forks and serviettes

S O M E T H I N G S W E E T

Cakey Cake! who doesn't love the sweet stuff... indulge your guests with these delicious morsels of sweet gorgeousness for a sweet finish to your event

SWEET CANAPÉS

'the Wimbledon' pimm's jelly, strawberries & cream **gf**
lemon curd tart, blackberry, lavender meringue
mango panna cotta, coconut crunch **gf**
white chocolate & morello cherry cheesecake slice
peaches & cream donuts, peach, vanilla mascarpone, cinnamon
snickers brownie, salted caramel cream, peanut praline
old school sticky treacle tart, mandarin cream, honeycomb
turkish delight meringues, rose cream, strawberries, rose floss **gf**
vanilla tapioca pudding, banana jam, caramelised coconut **ve gf**
dark chocolate & roast hazelnut tart, toffee glaze
bacon & banana cookie sandwiched with peanut butter frosting
banoffee pots, smashed digestives, caramel, bananas, whipped banana cream
rhubarb & custard brûlée, raspberry, smashed praline crunch **gf**
custard tart macarons, nutmeg **gf**
dark chocolate cake, cherries, oreo cookies & cream

we naughtily recommend the following

one option per person	\$3.8
two options per person	\$7
three options per person	\$10
four options per person	\$12.5
prices are exclusive of GST	
delivery charges may apply	